TROUT AIR

AT RUNNING ACES CASINO, HOTEL & RACETRACK

SOUP

CHICKEN WILD RICE Cup **6** Bowl **8**

SOUP OF THE DAY Cup **5** Bowl **7**

MONDAY	**BACON CHEESEBURGER**
TUESDAY	**ROASTED RED PEPPER SMOKED GOUDA**
WEDNESDAY	**BEEF & BARLEY**
THURSDAY	**TUSCAN WHITE BEAN & TOMATO**
FRIDAY	**NEW ENGLAND CLAM CHOWDER**
SATURDAY	**SMOKED SAUSAGE & POTATO**
SUNDAY	**CHICKEN NOODLE**

SALAD

Grilled chicken **6** | Sauté shrimp **6**

SIDE SALAD (V) **6**
Romaine, grape tomatoes, cucumbers, cheddar cheese, and goldfish crackers
Choice of French, ranch, or blue cheese dressing

PANZANELLA SALAD (V) **10**
Arugula, grape tomatoes, red onions, red peppers, cucumbers, fresh mozzarella pearls, garlic butter croutons tossed with white balsamic vinaigrette

SIGNATURE TAVERN SALAD (V) (GF) **11**
Mixed spring greens, craisins, white cheddar, apples, candied pecans, and honey lime vinaigrette



STARTER

SIGNATURE SMOKED TROUT DIP **15**
Smoked trout dip, pickled red onion, truffle oil, micro greens and grilled baguette

MINI BIRRIA QUESADILLAS **14**
Tomato braised beef, mozzarella, pickled red onions folded in flour tortillas. Topped with cotija cheese, pico de gallo, and lime crema. Served with limes and a rich sauce for dipping

CARAMELIZED SHALLOT BRUSCHETTA (V) **7**
Roasted shallot and goat cheese spread served with grilled baguette and micro greens

FRIED BRUSSEL SPROUTS **10**
Mikes hot honey, bacon, candied pecans, micro greens with roasted shallot and goat cheese spread

BUFFALO CHICKEN DIP (GF) **11**
Smoked chicken buffalo dip, cheddar, green onions, and tri color tortilla chips

WISCONSIN CHEESE CURDS (V) **8**

CRISPY CHICKEN TENDERS **8**
Honey mustard

HOUSEMADE CHICKEN WINGS (GF)
Choice of bone in or boneless
Choice of house buffalo or sticky Asian glaze
½ pound **10** | 1 pound **17**

FRENCH FRY/TATER TOTS (V)
Small **4** | Large **6**

BREAKFAST

White | Wheat | Sourdough toast

***BREAKFAST PLATTER** **13**
Three eggs any style, bacon, sausage patties, or vegan sausage patties, and breakfast potatoes

***STEAK & EGGS** **17**
6 oz grilled sirloin steak, two eggs any style, and breakfast potatoes

DENVER BREAKFAST SANDWICH **10**
Grilled Texas toast with ham, cheddar, scrambled eggs, sauteed onions, red peppers, green peppers, and dijonnaise



FLATBREAD

No substitutions

PEPPERONI **10**
Red sauce, pepperoni, mozzarella, red pepper flakes, and parmesan

FALL HARVEST (V) **10**
Roasted apples, butternut squash, craisins, roasted shallot goat cheese spread, Tillamook sharp yellow cheddar, and arugula

BUFFALO CHICKEN **10**
Smoked buffalo chicken dip, mozzarella, pico de gallo, ranch, and green onions

(V) Vegetarian Option (GF) Gluten Friendly Option

*Running Aces makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, glutens and shellfish. Customers concerned with these food allergies or others, please inform your server of any restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. THANK YOU.



ASIAN CUISINE

SALT & PEPPER SHRIMP **13**
Seasoned crispy shrimp, red peppers, yellow onions, jalapeños, white rice, and a sunny up egg

PORK BELLY STEAM BUNS (3) **12**
Sweet glazed pork belly, sriracha aioli, cucumber, cilantro, fresh jalapeno, pickled carrot and daikon topped with black sesame seeds

PORK DRUNKEN NOODLES **15**
Thick rice noodle stir fried with diced pork, garlic, ginger, lemon grass, Thai chilis, red peppers, wild mushrooms, onions, and Thai basil in a drunken sauce

MONGOLIAN BEEF **15**
Stir fried beef with ginger, yellow onions, green onions, garlic brown sauce, red pepper flakes, and white rice

FRIED RICE **8**
Stir fried rice, yellow & green onions, eggs, carrots, garlic and ginger, soy sauce, and sesame oil
Chicken **6** | Shrimp **6** | Beef **7**

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HANDHELD

French fries | Tater tots | Kettle chips
Gluten Free Bun **3**

BLAT WRAP **12**
Bacon, lettuce, avocado, tomato, cheddar, and house made ranch dressing in a flour tortilla

TAVERN BLT **11**
Applewood smoked bacon, lettuce, tomato, and mayo
White | Wheat | Sourdough toast

CHICKEN TENDER MELT **13**
Swiss, cheddar, red onions, bacon, honey mustard, two crispy chicken tenders, and grilled seasoned sourdough bread

***SIGNATURE TAVERN BURGER** **15**
6 oz chuck short rib patty, cheddar, bacon, lettuce, tomato, crispy onions, sticky honey BBQ sauce on a toasted potato bun

SMASH BURGER **14**
Two 3 oz chuck short rib patties smashed thin, yellow and white American cheese, dill pickle chips, caramelized onions, on a toasted potato bun

SMOKED TURKEY CROISSANT **14**
Apples, fig jam, arugula, bacon, smoked turkey, and Tillamook sharp cheddar on a toasted croissant

PIT BEEF SANDWICH **15**
Smoked bottom round sirloin, Tillamook sharp yellow cheddar, white BBQ sauce, yellow onions served on toasted Cuban bread

CUBAN **15**
Pulled pork, sliced ham, Swiss cheese, pickles, mustard sauce on Cuban bread



BUILD YOUR OWN

French fries | Tater tots | Kettle chips
Gluten Free Bun **3**

PROTEIN **11**
*6 oz chuck short rib patty
Impossible burger (V)
Grilled chicken breast

MAKE IT CHEESY
American **1** | Swiss **1** | Cheddar **1** | Habañero **1**

EXTRAS
Lettuce, tomato, onion **1** | Bacon **1** | Avocado **1**

ENTRÉE

FRIED RAINBOW TROUT **22**
Cocktail sauce, tartar sauce, and lemons
French fries | Tater tots

BROILED RAINBOW TROUT **22**
Swiss seasoning, onions, dill, tomatoes, and cheddar cocktail sauce, tartar sauce, and lemons
French fries | Tater tots

***LOCO MOCO** **13**
6 oz chuck short rib burger patty, white rice, brown gravy, green onions, and sunny up egg

PULLED PORK MAC & CHEESE **13**
Sticky honey BBQ sauce, pulled pork, white cheddar cheese sauce, cavatappi noodles, cheddar, pickled jalapeños

***STEAK POUTINE** **17**
6 oz sirloin, fries, pan seared cheese curds, brown gravy, and green onions



TROUT AIR HISTORY

Trout Air was originally farmland established by the Preiner family. After discovering the lowland conditions were not suitable for farming, the Preiners began a successful construction company that was located on the soon-to-be Trout Air land for 25 years. When the Preiners retired from construction, they started a fish farm with the lowlands proving to be a natural development for it.

In 1964, the Trout Air trout farm was born, raising fish for commercial use as well as for the sport fishing enjoyment of dedicated anglers. Four of the Preiner children pitched in whenever possible to help with the seemingly never-ending fish hatchery chores. Upon their return from the service, some of the Preiner sons started a recreational sky diving club located on Trout Air land. It was the skydivers, always hungry after their adventures, who inspired the humble beginnings of a restaurant connected with Trout Air. With a four-burner stove and twelve tables, the Trout Air Restaurant was born.

Due to increased popularity and demand, the Preiner family opened the Trout Haus in 1974, a foundation was laid at Trout Air and the McGowan Cabinet Shop was moved in one piece from Forest Lake to its new location as the focal point of the Trout Air complex. It was a complete family affair, having a member of the Preiner family working in every area of the business, from the fish-raising project all the way to making reservations at the restaurant. Trout Air closed in 1999, making way for Running Aces.

Running Aces is excited to bring back the memories, authentic tastes and the “catch-your-own” experience of Trout Air, where Minnesotans enjoyed fishing and dining for decades.